



DAIRY COMPANY

**100% FRESH MILK
ALL-NATURAL
HANDCRAFTED**

- Located in the heart of Maine's milk supply, supporting local family farms.
- State-of-the-art equipment using old world cheese making techniques.
- Convenient packaging - from retail packs to bulk.

ORDER & INQUIRIES

1 Milk Street
Bangor, Maine 04401
(207) 922-4040
service@pinelandfarmsdairy.com

GENERAL INFO

info@pinelandfarmsdairy.com

PINELANDFARMSDAIRY.COM



MEET OUR CHEESEMAKERS

Meet our two award-winning cheesemakers, Mark Whitney, and Larry Wintle. Together they have over 50 years combined experience. Both New England natives, they have expertise in cheese, fluid milk, ice cream, yogurt, and a variety of other dairy specialties. With their inspiration and our high-quality standards, Pineland Farms Dairy Company offers the finest of all natural handcrafted cheeses.



PRODUCT GUIDE

CHEDDARS



CHEDDAR

Our white Cheddar is made by traditional methods to produce a rich and mild flavor.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk



SHARP CHEDDAR

We start with our white Cheddar and age it to enhance the flavor and create a more, bold, powerful taste.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk

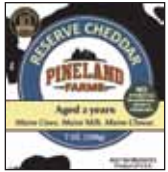


SMOKED CHEDDAR

Our Smoked Cheddar is smoked with natural hardwood to add old-world character and depth of flavor.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block



RESERVE 2-YEAR CHEDDAR

ACS Gold Medal Winner. Aged 2 years, our Reserve Cheddar's flavor is even bolder, sharper, and more powerful.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block



VINTAGE 4-YEAR CHEDDAR

Another ACS winner, this Cheddar's flavor has continued to develop and leaves your taste buds asking for more.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block



SOUTHWEST CHEDDAR

Rich and mild Cheddar with a little heat from green chiles and red pepper flakes.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block

COTSWOLD-STYLE



NEW GLOUCESTER

ACS Gold Medal Winner. Creamy, buttery, sweet and mild full flavored with garlic and onion notes.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk

FETAS



FETA

A Mediterranean classic. Made with cow's milk, this whole milk cheese is brined like a traditional Feta and aged.

Retail: 8 oz. bars

Foodservice: 5 lb. deli block, 20 lb. bulk



FETA CRUMBLES

Our classic Feta recipe, crumbled.

Retail: 4 oz. retail tub

Foodservice: 3 lb. bulk bag

CURDS



CHEDDAR CURD

These bite size Cheddar Curds have a fresh, creamy dairy flavor with a mildly nutty finish.

Retail: 6 oz. container

Foodservice: 5 lb. bag



RANCH CURD

Our Cheddar Curd seasoned with onion, red bell pepper, chives, and other classic Ranch herbs and spices.

Retail: 6 oz. container

Foodservice: 5 lb. bag



BUFFALO CURD

Cheddar Curds perfectly spiced featuring a Habanero pepper powder.

Retail: 6 oz. container

Foodservice: 5 lb. bag



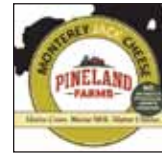
GARLIC DILL CURD

Our customers voted and we created! Welcome to our newest curd flavor: Garlic Dill!

Retail: 6 oz. container

Foodservice: 5 lb. bag

JACKS

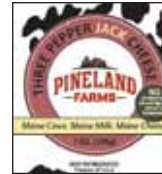


MONTEREY JACK

This mild and incredibly creamy Jack is mellow yet full-bodied and has a slightly nutty flavor.

Retail: 7 oz. bars

Foodservice: 2.5 lb. deli block, 40 lb. bulk



THREE PEPPER JACK

A trio of hot peppers - Jalapeño, Guajillo, and Habanero - give a great kick of heat to this creamy Jack.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk



COLBY JACK

This American original tastes as great as it looks! We start with our award-winning Monterey Jack and blend with Colby for a beautifully marbled look, with mild and creamy flavor.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk

SWISS



BABY SWISS

Our Baby Swiss is younger and has a milder flavor than 'grown-up' Swiss.

Retail: approx. 8 oz. bars

Foodservice: 5 lb. deli block